



Lunch

❖ *Appetizers* ❖

- Appetizer Platter ~** \$30
A combination of fried green tomatoes, cajun popcorn, and crab cakes (serves 3-4 guests)
- Crab Cakes ~** \$14
Two crab cakes sautéed and served over spring mix with remoulade sauce on the side
- Fried Green Tomatoes ~** \$12
Deep fried green tomatoes over remoulade sauce topped with arugula, roasted tomatoes, and fried tasso ham
- Cajun Calamari ~** \$12
Tubes and tentacles seasoned in corn flour, fried golden brown, and tossed with a tangy blend of pickled peppers. Served with agrodolce and remoulade sauces
- Crawfish Pie ~ 🍴** \$10
A traditional bayou dish: rich and spicy crawfish cream filling baked in a flakey crisp crust
- New Orleans Barbecue Shrimp ~ 🍴** \$13
Jumbo shrimp sautéed in a spicy cajun butter served over seasoned rice
- Beef Carpaccio ~** \$14
Thinly sliced pepper encrusted beef served with white truffle aioli, arugula, fried capers, roasted tomatoes, parmesan reggiano, and crostinis.
- Cajun Popcorn ~** \$11
Fried crawfish tails served with our remoulade and cocktail sauces
- Eggplant Victoria ~** \$14
Fried eggplant medallions over creole piquant sauce and topped with jumbo lump crabmeat, fresh basil, and hollandaise
- Smoked Salmon Bruchetta ~** \$12
House smoked salmon blended with cream cheese and fresh herbs. Served with house made crostinis
- Crawfish Beignets ~ 🍴** \$10
Crawfish tails, andouille sausage, tasso ham, green onions, red bell and jalapeno peppers. Served with sriracha tartar sauce
- Alli-gouda Mac & Cheese ~ 🍴** \$10
Smoked gouda, cavatapi pasta, and alligator sausage topped with toasted panko breadcrumbs

❖ *Soup and Salads* ❖

- Turtle Soup ~** cup \$5 bowl \$9
- Creole Gumbo ~** cup \$5.75 bowl \$10
- Red Beans and Rice ~** cup \$5.50 bowl \$10
- House Salad ~ (GF)** al a carte \$7 with entrée \$6
Mixed greens, grape tomatoes, cucumber, dried cranberries, toasted almonds, and your choice of dressing (Vegetarian)
- Caesar Salad ~** al a carte \$6 with entrée \$5
Traditional caesar with homemade creamy caesar dressing, chopped romaine lettuce, and herbed baguette croutons
- Spinach Salad ~ 🍴** al a carte \$7.5 with entrée \$6.5
Fresh baby spinach, spiced walnuts, dried cranberries, blue cheese, and cranberry sage vinaigrette
- Super Caesar Salad -** \$9
Add chicken - fried, blackened, or grilled \$5
Add crawfish tails - sautéed or fried \$8
Add shrimp - grilled, fried, boiled, or blackened \$8
Add fried oysters - \$8
Add salmon - blackened or grilled \$9
Add tuna - blackened or grilled \$9
- Chicken, Grape, and Almond Salad ~** \$14
Served on romaine lettuce with orange slices, strawberries, and champagne vinaigrette
- Bayou Chicken Salad ~** \$13
Grilled, blackened, or fried chicken tenders over romaine lettuce, with bacon bits, cheddar cheese, hardboiled eggs, tomatoes, and your choice of dressing
- Salmon Salad ~ (GF)** \$18
Maple glazed salmon filet atop mixed greens tossed in a cranberry sage vinaigrette with spiced walnuts, dried cranberries, blue cheese crumbles, feta cheese, bacon bits, and topped with potato straws
- Crawfish Bacon Salad ~ 🍴** \$15
Fried crawfish tails with romaine, roasted tomatoes, feta, and a warm dijon bacon vinaigrette
- Cobb Salad ~ (GF)** \$14
Mixed greens, grilled chicken, avocado, tomatoes, eggs, cucumbers, bacon, and cheddar cheese with your choice of dressing

❖ *Oysters* ❖

- Louisiana Gulf Oysters ~ (GF)** (dz) \$17 (1/2) \$9
Served on the half shell with cocktail sauce and horseradish
- Chargrilled Oysters ~** (dz) \$18 (1/2) \$9
Gulf oysters grilled with spicy ancho chili, caramelized shallots, and lemon butter topped with breadcrumbs and parsley
- Oysters Bienville ~** \$14
Four oysters baked in a shrimp and mushroom cream sauce with crisp parmesan
- Oysters Rockefeller ~ (GF)** \$14
Four oysters baked in a rich anise laced spinach and bacon stuffing topped with hollandaise sauce
- Oysters Any Way ~** \$14
4 baked oysters of any combination
- Fried Oysters ~ 🍴** \$13
A half dozen corn flour dusted and deep fried oysters over sweet corn relish drizzled with balsamic maple glaze

Hand Cut Steaks

- Filet Mignon** ~ GF \$38
Grilled 8 oz. filet with dauphinoise potatoes, grilled asparagus and a port wine reduction
- Ribeye Steak** ~ GF \$36
Grilled ribeye with dauphinoise potatoes, sauteed broccolini and a garlic herb butter

Entrées

- Fried Shrimp** ~ \$19
Six breaded and fried jumbo shrimp with french fries, agrodolce and remoulade sauces
- Catfish Boudreaux** ~ \$21
Golden fried catfish fillet over seasoned rice and vegetables topped with a crawfish cream sauce
- Red Snapper Perez** ~ \$26
Blackened red snapper topped with our crawfish étouffée served with seasoned rice and fresh vegetable sauté
- Shrimp and Grits** ~ GF \$24
Jumbo shrimp sautéed with andouille sausage, tasso ham, shiitake mushrooms, and scallions over local stone ground grits with smoked cheddar
- "World Famous" Crawfish Étouffée** ~ \$19
Traditional bayou dish: crawfish tails simmered in a rich creole stew of dark roux, celery, onions, and spices topped with seasoned rice
- Pasta Jambalaya** ~ \$28
An Owen Brennan's specialty: shrimp, chicken, crawfish, andouille sausage, tasso ham, tomatoes, and linguini tossed in a spicy cream sauce
- Seafood Newburg** ~ \$27
Linguini tossed with fresh shrimp, scallops, and crabmeat in a rich newburg sauce, topped with provolone cheese and baked golden brown
- Vegetable Plate** ~ 3 items \$16
Served with your choice of 3 lagniappes
- Voodoo Chicken Pasta** ~ \$18
Tender blackened chicken breast sautéed with asparagus, creole stewed tomatoes, and penne pasta tossed in roasted garlic cream sauce

Burgers

A half pound of Claybrook Farms grass fed black angus ground beef. Served on ciabatta bread with shredded lettuce, pickle and sliced tomato

- Classic** ~ \$12
Bacon, cheddar, and chipotle aioli
- Bayou** ~ \$13
Blackened with pepper jack cheese, remoulade, and pickled onion
- Veggie Mushroom** ~ \$12
Marinated and grilled portabella mushroom with peppers, caramelized onions, arugula, pepper jack, and remoulade
- Black and Blue** ~ \$13
Blackened and topped with blue cheese crumbles

Sandwiches

- Reuben** ~ \$12
Corned beef or turkey on marbled rye with sauerkraut, swiss cheese, and remoulade dressing
- Muffuletta** ~ \$14
Genoa and mortadella salami's, with havarti and provolone cheeses, and our famous olive relish served on Gambino's bread
- Beef Tenderloin** ~ \$15
Filet tips with shitake mushrooms, tomato jam, provolone cheese, fried onion, and horseradish sauce on ciabatta bread
- Chicken Salad Sandwich** ~ \$11
Our chicken, grape, and almond salad on a croissant with green leaf lettuce and tomato
- Chicken Sandwich** ~ \$10
Served grilled, blackened, or fried with lettuce, tomato, pickle, and chipotle mayonnaise on ciabatta bread
- Brennan's "BLT"** ~ \$12
Fried green tomatoes, bacon, shredded lettuce, chipotle mayonnaise, and dijon mustard served on wheat bread
- Mahi "BLT" (blackened or grilled)** ~ \$14
Mahi with chipotle aioli, applewood smoked bacon, shredded lettuce and sliced tomatoes
- Tuna Sandwich (blackened or grilled)** ~ \$14
Sushi grade yellowfin tuna with chipotle aioli & pineapple relish
- Mahi Tacos (blackened or grilled)** ~ \$12
Mahi with pickled red onions, chipotle aioli, and pineapple relish on flour tortillas. Served with spanish rice.
- Smoked Turkey Sandwich** ~ \$10
Topped with avocado, applewood smoked bacon, lettuce, tomato, & provolone finished with a garlic aioli on wheat bread

Po' Boys

A New Orleans favorite: served on a Gambino's Bread with green onion dressing, shredded lettuce, tomato, and pickle

- Shrimp Po' Boy** \$12
- Oyster Po' Boy** \$13
- Crawfish Po' Boy** \$13
- Fried Catfish Po' Boy** \$12
- Crab Cake Po' Boy** with remoulade \$14
- Blackened Red Snapper Po' Boy** \$14

Soup du Jour

Cup \$6 ~ Bowl \$8

- Monday** - Shrimp Bisque
- Tuesday** - Sweet Corn Clam Chowder
- Wednesday** - Picayune Italian Chicken
- Thursday** - Picayune Italian Chicken
- Friday** - Roasted Red Pepper and Jumbo Lump Crabmeat

✦ *Lunch Specials* ✦

- French Dip Monday ~** \$12.5
Shaved prime rib on a hoagie roll with horseradish sauce, au jus, and french fries
- Tilapia Tuesday~** \$13
Blackened tilapia over sweet corn sauté with pineapple beurre blanc
- Shrimp Wednesday ~** \$12.5
Fresh gulf shrimp with spinach, artichoke hearts, and tomatoes over penne pasta
- Piccata Thursday ~** \$12
Sautéed chicken breast with lemon and capers over linguini with dried tomatoes, mushrooms, and green onions
- Catfish Thursday~** \$16
Fried catfish fillet over seasoned rice and vegetables topped with crawfish cream sauce
- Red Snapper Perez Friday ~**  \$17
Blackened red snapper topped with our crawfish étouffée served with seasoned rice, chives, and fresh vegetable sauté

✦ *Executive Express Lunch* ✦

Served with a half house salad, half caesar salad, or cup of soup

- Pasta Jambalaya ~** \$17
An Owen Brennan's specialty: shrimp, chicken, andouille sausage, tasso ham, tomatoes, onions, peppers, and linguini in a spicy cream sauce
- Red Beans and Rice ~** \$11
Red beans slow cooked with ham hocks and andouille sausage with seasoned rice
- "World Famous" Crawfish Étouffée ~** \$14
A traditional spicy cajun stew with crawfish tails and seasoned rice
- Shrimp Creole ~**  \$13
Tender shrimp stewed in a rich tomato sauce with onions and peppers then topped with seasoned rice
- Stuffed Eggplant ~** \$16
Two slices of roasted eggplant topped with shrimp, crabmeat, and eggplant stuffing served with étouffée
- Half Reuben ~** \$14
Corned beef or turkey on marbled rye with sauerkraut, swiss cheese, and remoulade dressing
- Half Muffuletta ~** \$14
Genoa and mortadella salami's, havarti and provolone cheeses, our famous olive relish, and Gambino's bread
- Voodoo Chicken Pasta ~**  \$13
Tender blackened chicken breast sautéed with asparagus, creole stewed tomatoes, and penne pasta tossed in roasted garlic cream sauce

Memphis' "Best Sunday Brunch" ~ Seating from 9:30 am – 2:30 pm ~ LIVE MUSIC by the Lannie McMillan Jazz Trio ~ **Accolades ~ " #1 Best Sunday Brunch" in Memphis Magazine, 19 years running and Memphis Most, 6 years running ~ "Best Business Lunch" Memphis Magazine ~ "Best Overall" and "Best Entrée/Appetizer" Germantown Taste of the Town ~ "Best Cajun Creole" Best of Memphis ~ "#1 Best Bloody Mary 2013" in the State of Tennessee and "#1 Best Bloody Mary 2014" in the City of Memphis Sponsored by ABSOLUT Vodka**

Private Dining Rooms and Off-site Catering ~ Whether it is your place or ours, we will make it an event to remember! ~ We have 5 private dining rooms accommodating anywhere from 10-150 guests. We also have the availability to reserve the entire restaurant for large groups on a Sunday evening after 5 pm. Call our Private Dining Manager at (901) 761-0990 for details! ~

Split your dish ~ \$4











Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

✦ *Eggs Benedict All Day* ✦

- Served with brabant potatoes*
- Classic Eggs Benedict ~** \$13
Soft poached eggs with house made canadian bacon on an english muffin topped with hollandaise sauce
- Eggs Hussarde ~**  \$14
Soft poached eggs with house made canadian bacon, fried green tomatoes, and marchand de vin sauce on an english muffin topped with hollandaise sauce
- Eggs Victoria ~** \$14
Soft poached eggs with smoked salmon and capers on an english muffin topped with hollandaise sauce
- Eggs Sardou ~**  \$13
Soft poached eggs served in artichoke bottoms filled with creamed spinach and topped with hollandaise sauce
- Crab Cake Benedict ~** \$19
Soft poached eggs on crabcakes and an english muffin with piquant and hollandaise sauces





✦ *Lagniappes* ✦

*"A little something extra" \$6 each
Pick any three vegetables for \$16*

- Sweet potato mash** 
Sautéed broccolini 
Glazed baby carrots 
Alli-gouda mac and cheese
Sweet corn sauté 
Creamed spinach 
Sautéed spinach 
Lemon chili seared brussel sprouts 
Stone ground grits with smoked cheddar 
Fresh potato and vegetable sauté 
Sautéed shiitake mushrooms 
Dauphinoise potatoes 

✦ *Desserts* ✦

*All desserts are made in house from scratch.
Ask your server for details.*

- Bananas Foster ~**  \$12
Jackson Square Bread Pudding ~  \$9
Beignets ~ \$5
Crème Brulée ~  \$6
Phyllo Wrapped Brownie ~ \$10
Maple Mascarpone Cheesecake ~ \$9
Key Lime Pie ~ \$6
Trio of Sorbets ~  \$6